

Having thus defined the invention, the following is claimed:

1. A method of making a crustless sandwich from two slices of bread with outer crusts, said method comprising:

(a) placing a first slice of bread on a platen with a central portion and a pressure surface surrounding said central portion and defining a closed given shape:

5 (b) forming a mass of a first food spread onto said first slice of bread above said central portion and spaced inwardly of said pressure surface, said mass being formed with an inner lower layer with an outer rim extending upwardly from said lower layer to define a closed receptacle recess in said mass;

(c) placing a second food spread in said receptacle recess;

10 (d) closing said receptacle recess with a layer of said first food spread generally coextensive with said mass and supported on said outer rim of said mass to encapsulate said second food spread into a center composite food layer;

(e) placing a second slice of said bread over said first slice to cover said center composite food layer;

15 (f) cutting said bread slices in unison in a cut pattern to remove the crusts of said slices, said pattern being outside, but generally matching said closed given shape; and,

(g) pressing the edges of said two bread slices together by force through said slices against said pressure surface of said platen to crimp said slices into a crustless sandwich.

2. A method as defined in claim 1 wherein said first food spread has a low water activity of less than about 0.60.
3. A method as defined in claim 2 wherein said second food spread has a high water activity greater than about 0.60.
4. A method as defined in claim 1 wherein said second food spread has a high water activity greater than about 0.60.
5. A method as defined in claim 1 wherein said cutting is by a cutter engaging said pressure surface.
6. A method as defined in claim 4 wherein said central portion of said platen is recessed.
7. A method as defined in claim 6 wherein said central portion is generally concaved.
8. A method as defined in claim 2 wherein said central portion of said platen is recessed.
9. A method as defined in claim 8 wherein said central portion is generally concaved.
10. A method as defined in claim 1 wherein said central portion of said platen is recessed.

11. A method as defined in claim 10 wherein said cutting is by a cutter engaging said pressure surface.
12. A method as defined in claim 10 wherein said central portion is generally concaved.
13. A method as defined in claim 10 wherein said first food spread is peanut butter and said second food spread is jelly.
14. A method as defined in claim 2 wherein said first food spread is peanut butter and said second food spread is jelly.
15. A method as defined in claim 1 wherein said first food spread is peanut butter and said second food spread is jelly.
16. A method as defined in claim 15 wherein said cutting is by a cutter engaging said pressure surface.
17. A method as defined in claim 13 wherein said mass is generally circular and said outer rim is generally circular.

18. A method as defined in claim 10 wherein said mass is generally circular and said outer rim is generally circular.
19. A method as defined in claim 8 wherein said mass is generally circular and said outer rim is generally circular.
20. A method as defined in claim 2 wherein said mass is generally circular and said outer rim is generally circular.
21. A method as defined in claim 1 wherein said mass is generally circular and said outer rim is generally circular.
22. A method as defined in claim 21 wherein said cutting is by a cutter engaging said pressure surface.
23. A method as defined in claim 13 wherein said given shape is generally circular.
24. A method as defined in claim 10 wherein said given shape is generally circular.
25. A method as defined in claim 8 wherein said given shape is generally circular.

26. A method as defined in claim 2 wherein said given shape is generally circular.
27. A method as defined in claim 1 wherein said given shape is generally circular.
28. A method as defined in claim 27 wherein said cutting is by a cutter engaging said pressure surface.
29. A method as defined in claim 13 wherein said pressing act is performed by an upper pressure plate with a lower pressure surface overlying said pressure surface of said platen.
30. A method as defined in claim 29 wherein said lower pressure surface includes spaced projections to create depressions in at least said second slice of bread to form spaced pressure points in said crimped slices of bread.
31. A method as defined in claim 10 wherein said pressing act is performed by an upper pressure plate with a lower pressure surface overlying said pressure surface of said platen.
32. A method as defined in claim 31 wherein said lower pressure surface includes spaced projections to create depressions in at least said second slice of bread to form spaced pressure points in said crimped slices of bread.

33. A method as defined in claim 8 wherein said pressing act is performed by an upper pressure plate with a lower pressure surface overlying said pressure surface of said platen.

34. A method as defined in claim 33 wherein said lower pressure surface includes spaced projections to create depressions in at least said second slice of bread to form spaced pressure points in said crimped slices of bread.

35. A method as defined in claim 2 wherein said pressing act is performed by an upper pressure plate with a lower pressure surface overlying said pressure surface of said platen.

36. A method as defined in claim 35 wherein said lower pressure surface includes spaced projections to create depressions in at least said second slice of bread to form spaced pressure points in said crimped slices of bread.

37. A method as defined in claim 1 wherein said pressing act is performed by an upper pressure plate with a lower pressure surface overlying said pressure surface of said platen.

38. A method as defined in claim 37 wherein said lower pressure surface includes spaced projections to create depressions in at least said second slice of bread to form spaced pressure points in said crimped slices of bread.

39. An apparatus for making a crustless sandwich from two slices of bread with outer crusts, said apparatus comprising: a device to place a first slice of bread on a platen with a central portion and pressure surface surrounding said central portion and encompassing a closed given shape; a first dispenser to deposit a mass of a first food spread onto said first slice of bread above
5 said central portion and spaced inwardly of said pressure surface, said mass being formed with an inner lower layer with an outer rim extending upwardly from said lower layer to define a closed receptacle recess in said mass; a device to place a second food spread in said receptacle recess; second dispenser to apply a layer of said first food spread generally coextensive with said mass and supported on said outer rim of said mass to encapsulate said second food spread into a center
10 composite food layer; a device to place a second slice of said bread over said first slice to cover said center composite food layer; a cookie type cutter to cut said bread slices in unison in a cut pattern to remove the crusts of said slices, said pattern being outside, but generally matching said closed given shape; and, a pressure plate to press the edges of said two bread slices together by force through said slices against said pressure surface of said platen to crimp said slices into a crustless
15 sandwich.

40. An apparatus as defined in claim 39 wherein said cutter cuts against said pressure surface of said platen.

41. The apparatus as defined in claim 39 wherein said central portion of said platen is recessed.

42. An apparatus as defined in claim 41 wherein said cutter cuts against said pressure surface of said platen.

43. The apparatus as defined in claim 39 wherein said central portion is generally concaved.

44. An apparatus as defined in claim 43 wherein said cutter cuts against said pressure surface of said platen.

45. A method as defined in claim 39 wherein said mass is generally circular and said outer rim is generally circular.

46. An apparatus as defined in claim 39 wherein said given shape is generally circular.

47. An apparatus as defined in claim 46 wherein said cutter cuts against said pressure surface of said platen.

48. An apparatus as defined in claim 39 wherein said pressure plate has a lower pressure surface overlying said pressure surface of said platen.

49. An apparatus as defined in claim 48 wherein said cutter cuts against said pressure surface of said platen.

50. An apparatus as defined in claim 48 wherein said lower pressure surface includes spaced projections to create depressions in at last said second slice of bread to form spaced pressure points in said crimped slices of bread.

51. A crustless sandwich made from two slices of bread baked to include outer crusts, said sandwich comprising: first and second matching crustless bread pieces cut from said crusted bread slices, said bread pieces having the same general outer shape defined by an outer periphery with central portions surrounded by an outer marginal area extending inwardly of its periphery; said bread pieces being crimped together at said outer marginal areas to provide facing bread surfaces at said central portions, and a central composite food layer between said central portions and spaced inwardly of said marginal areas, said composite food layer including a mass of a first food spread, said mass having a lower layer with an upstanding rim to define a closed receptacle recess, said recess filled with a second food spread and covered by a layer of said first food spread to encapsulate said second food spread.

52. A crustless sandwich as defined in claim 51 wherein said first food spread has a low water activity of less than about 0.60.

53. A crustless sandwich as defined in claim 52 wherein said second food spread has a high water activity greater than about 0.60.

54. A crustless sandwich as defined in claim 51 wherein said second food spread has a high water activity greater than about 0.60.

55. A crustless sandwich as defined in claim 54 wherein said first food spread is peanut butter and said second food spread is jelly.

56. A crustless sandwich as defined in claim 53 wherein said first food spread is peanut butter and said second food spread is jelly.

57. A crustless sandwich as defined in claim 52 wherein said first food spread is peanut butter and said second food spread is jelly.

58. A crustless sandwich as defined in claim 51 wherein said first food spread is peanut butter and said second food spread is jelly.

59. A crustless sandwich as defined in claim 58 wherein said mass is generally circular.

60. A crustless sandwich as defined in claim 52 wherein said mass is generally circular.

61. A crustless sandwich as defined in claim 57 wherein said mass is generally circular.
62. A crustless sandwich as defined in claim 56 wherein said mass is generally circular.
63. A crustless sandwich as defined in claim 51 wherein said mass is generally circular.
64. A crustless sandwich as defined in claim 63 wherein each of said marginal areas have a width of at least 0.10 inches.
65. A crustless sandwich as defined in claim 63 wherein said marginal areas each have a width of at least 0.20 inches.
66. A crustless bread as defined in claim 63 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.
67. A crustless sandwich as defined in claim 66 wherein each of said marginal areas have a width of at least 0.10 inches.
68. A crustless sandwich as defined in claim 67 wherein each of said marginal areas have a width of at least 0.10 inches.

69. A crustless sandwich as defined in claim 58 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

70. A crustless sandwich as defined in claim 57 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

71. A crustless sandwich as defined in claim 56 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

72. A crustless sandwich as defined in claim 57 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

73. A crustless sandwich as defined in claim 72 wherein the amount of said second food spread is at least 25% of the amount of said first food spread.

74. A crustless sandwich as defined in claim 63 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

75. A crustless sandwich as defined in claim 60 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

76. A crustless sandwich as defined in claim 58 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

77. A crustless sandwich as defined in claim 52 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

78. A crustless sandwich as defined in claim 51 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.

79. A dispenser for depositing a jelly receiving mass of low water activity food spread on a slice of crusted bread, said dispenser comprising a supply of said food spread, a discharge nozzle having an elongated leg with first and second ends and an outer large volume dispensing opening at said second end, a pressure cylinder to force said food spread from said nozzle as said
5 nozzle is rotated about an axis generally perpendicular to said bread and at said first end whereby said nozzle deposits a circular mass with an outer upstanding rim to define an upwardly opened receptacle for said jelly.

80. A dispenser as defined in claim 79 wherein said discharge nozzle is directed vertically downward toward said slice.

81. A dispenser as defined in claim 79 wherein said discharge nozzle is directed horizontally over said slice.

82. A crustless sandwich comprised of two pieces of bread crimped together around their respective edges, said sandwich comprising a center composite food layer surrounded by marginal edges of said bread pieces, said composite food layer including a first mass of a first food spread with a formed pocket surrounded by an upstanding rim, a quantity of a second food spread in said
5 pocket and a layer of said first food spread covering said second food spread and engaging said rim to encapsulate said second food spread.

83. A crustless sandwich as defined in claim 82 wherein said first food spread has a low water activity of less than about 0.60.

84. A crustless sandwich as defined in claim 82 wherein said second food spread has a high water activity greater than about 0.60.

85. A crustless sandwich as defined in claim 82 wherein said first food spread is peanut butter and said second food spread is jelly.

86. A crustless sandwich as defined in claim 82 wherein said mass is generally circular.

87. A crustless sandwich as defined in claim 82 wherein each of said marginal areas have a width of at least 0.10 inches.

88. A crustless bread as defined in claim 82 wherein said crimped marginal areas include depressions in one of said bread pieces that form pressure points to increase the holding force of said crimped pieces.